



MAINE FARMER

"Our Home, our Country and our Brother Man."

CULTURE OF THE CHERRY.

Our friend and Bro. Buckminster, of the Massachusetts Ploughman, seems to be a believer in the theory of cycles of the seasons, inasmuch as he prophesied in May last, that we were bound to have a hot summer, and now, while the "dog star" rages, "we are sweating under the heat of 95° in the shade, he reminds us of the promise. He says:

It is believed that the last two months have been hotter than any we have had since the year 1811. Then we had four turns of excessive heat in the summer months and in September. Four days in succession in each of these months we had more heat than many farmers wanted. It was then that the fourth of July was as hot as any of the Orators of the day could bear.

But 1812 was a cool summer—so were 1813, 1814, and 1815. And 1816 was the cold summer of the half-century—too cold for Indian corn to ripen, and too dry in many places for turnips. It was a bitter cold season, and two of such in succession must have driven our population to live, if at all, on kinds of food to which they had never been accustomed. Out-nut would be the main article for bread in a succession of seasons like that of 1816.

After that year we had summers warm and productive till 1836. Farmers were again put to their trumps to procure sound corn enough for the next year's planting, and 1837 was not a productive summer. Since then all who have used the proper means have been able to grow good corn.

We believe he is right in his statements in regard to the corn crop from 1812, except having a succession of warm summers until 1836. We do not know how it was in Massachusetts, but in Maine the corn crop did well from 1816 until 1832.

In 1831 we had in this State a very warm summer, and great crops of corn similar to that of 1811, but the summer of 1832 was a cold one with us. Frost occurred in August and on the second night of September, we had frost sufficiently severe to kill corn in some places. From '32 to '37 was a series of cool seasons, and 1837 was very much like 1816. Now we do not fully subscribe to the cycle theory, and yet there is something warranted by it that we cannot explain. The summer of 1811 was very warm and corn productive, 1812 to 1817 we had cool summers, and 1816 coldest of all.

Nineteen (from 1817) years pass away, when we have a season similar to that of 1811, followed by five successive cool ones, like the first which followed that, and the fifth and last one (1837) coldest of all, like the fifth and last one after 1811, (viz: 1816), which comes a succession of warm ones. If nineteen years are the true measurement of the cycle, we shall have two more warm summers, and then must look out for five cool ones. Is that the right way to prophesy, Bro. Buckminster, or must we throw away cycles and mathematical enumerations, and be guided wholly by the inspiration of the moment?

It would be a very convenient thing to have a little clairvoyance in regard to the coming seasons, so as to guide us in distributing profitably, the seed for future crops.

QUESTIONS ABOUT BEES.

Mr. Editor.—From the kindness and readiness that you and your correspondents have always evinced, to impart any information in your power, when applied to, I make bold to enquire from you, through the medium of your valuable paper, some information in regard to the culture of bees. It is altogether a new branch of business in these parts.

1. Is it better to keep the bees well shaded this warm weather, or exposed to the rays of the sun?

2. Do they require more shade when first hived, than when they have built their comb, or partly built it?

3. When they have been newly hived, and the weather is extremely warm, and they are exposed to the scorching rays of the sun, will it cause them to desert the hive?

4. How long ought they to occupy the hive in which they have been hived before they are changed, or do they require changing into another hive, and if they do require it, what method is generally adopted to drive or coax them out of the one they are in?

5. What time does the moth or moth worm make its appearance in this latitude, and what are they like?

6. How long do they continue and when is their final disappearance, and what is the plan taken to destroy the moth or worm when they have become numerous?

7. Is there any method to recover a swarm that has taken to the woods? I have had a noble swarm, who, after being hived and commenced to build their comb, and remained twenty-four hours, deserted their hive and took to the woods. I often see them, (that is, the single bees, and should very much like to recover them again.

I should be sorry to trespass too much on your time and good nature, but if it would not occupy too much space in your valuable paper, I should very gratefully receive any information in answer to the above questions, and any other information in the culture of bees.

A YOUNG FARMER.

York Co., New Brunswick, July 24, 1854.

Note. Here is an opportunity for some of our experienced apianists, to bestow some useful information to a beginner in this department of agricultural pursuits. We hope some one

will embrace the opportunity, and communicate their ideas on the subject freely.

In the meantime we venture to give a few brief answers to some of his queries.

1. Keep your bees shaded from the direct rays of the sun.

2. They require shade during the whole of the hot season. We have seen the honey in hives actually melted by the heat and flowing out of the hives. This makes and work in the hive.

3. They will cluster on the outside and on the shady side, but we have never known a swarm to desert a hive on this account.

4. If you can shift the comb every third year it will be a good plan. Some hives are so constructed that a portion, say half, can be taken one year, and the other half the next year.

Others put a hive on the top and allow them to fill it, and sometimes drive them up into it from the lower hive by throwing smoke up. Some adopt other devices to induce them to leave the old hive and take the new one.

5. During the latter part of June and in July. The moth or miller lays its eggs under or in the crevices of the hive. A worm or maggot is hatched from their eggs. This worm begins to march itself in among the comb, but is not a web over itself as it goes, in order to protect its body from the bees. If he exposed himself bare the bees would soon put their darts into it. While hurrying along under this covering, it destroys the comb and honey. The moth however is not very prevalent in Maine, and we think will not trouble our correspondents much.

6. We are not certain how long they continue in the warm state. They either come out in the fall or spring, roll themselves into the crystal form, and then after a time change into a miller or moth which in turn lays another batch of eggs from which to hatch more worms. It is very difficult to destroy them when once they get into a hive.

7. A bee hunter would soon track a bee to his hive. It is done in this manner: Take a box and put some honey comb in it, or honey alone—place it where a bee will find it; sometimes when no bees are seen around, a little fire is built and some of the comb put upon it, and the odor thus spread into the air will attract the bees to it.

After the bee has filled with the honey in the box he will take wing, and after making a few circles in the air, he will take a straight course to his hive. Mark this course and remain where you are until the bee returns which it will soon do, and perhaps bring more with him. When they alight upon the honey they may be shot in, and you can travel on a piece toward the point to which the bee directed its flight, then stop and let them out marking the course they took—wait until they return unless you are sure you can follow the line. Some take a compass with them, and follow the course by the aid of it, until they find the tree or hive where the bees are.

We have known some to dust a little flour on the bees, so as to know them when they return. This is quite an amusing species of hunting, and often profitable, though sometimes in "hiving" bees, you are brought into your neighbors or your own apianist—the bees you follow not being wild ones.

REMEDY FOR WHEAT-WEEVIL.

In answer to a recent inquiry, we gave it as our opinion that one of the most promising means of eradicating the weevil, was to sow early wheat on good soil, that it might advance towards maturity soon enough to escape the depredations of this insect. Since making this suggestion, we have conversed with a skillful farmer of Western New-York, who lives in the midst of a fine wheat region, (where the soil is rather light and gravelly, but usually produces excellent wheat), and who has given it as his opinion that the severe weather of spring added to the attacks of the insect, has reduced the crop in this region to an average of ten bushels per acre, or one half the usual average, which is estimated at twenty bushels. He has just cut a field of the finest wheat, that has yielded over thirty bushels per acre, and a single weevil was scarcely to be found in any part. This crop was put in just at the close of summer—very early—on ground prepared as follows: A pasture possessed a fair amount of fertility, was well plowed with a double team, and a good dressing of well rotted or compost manure spread over the inverted soil. It was then thoroughly harrowed, to break it fine, and to mix it with the soil—an operation of great importance. The whole was then turned under with a gang-plow, without disturbing the inverted soil. The wheat was then sown with a drilling machine. The soil was rather gravelly, not liable to become water-soaked, and none of the crop was winter-killed. This gentleman gives it as his opinion that wheat put in the very best soil prepared in the best manner, and sown as early as the last of summer, need excite no apprehensions of the weevil—he thinks it will be quite safe. Other wheat, which he harvested this year from ground last year in corn, was half destroyed, and he intends to raise corn in the thorough manner above described. [Country Gentleman.

THRESHING WHEAT. Mr. Editor.—For the comfort of those who feed Threshing Machines where there is much dust in the wheat, I will say, it is the experience of my feeder (who has suffered much from the dust in his throat) that a small oval oil, (which should be the best lamp oil,) when he stops at night, will relieve him from all the unpleasant effects of the dust. This is my remedy after ten years experience, and as it may give relief to many a fatigued and suffering poor fellow, I communicate it to the Planter. [The Southern Planter.

GREEN CORN PUDDING. Take twelve ears of corn; cut the hull of each row with a sharp pointed knife, then with the back of the knife, scrape all the milk from the corn, leaving the hull on the cob; to this milk add one half teaspoon of good cream, one of butter, two eggs—stir well and bake the same as corn bread.

[Iowa Farmer.

PRESERVING FRUIT WITHOUT SUGAR.

We received numerous applications for information about the *modus operandi*, of putting up fruit so as to preserve it in a fresh state, without cooking, drying, or packing in sugar. It is a business that cannot as well be done in families as in large manufacturing, where everything is arranged for convenience; but still, with a little experience and careful attention, every family can save enough of the various fruits of the season to furnish their tables with a great delicacy during that portion of the year when they can get nothing of the kind. The whole secret consists in expelling the air from bottles or cans, by heat, and then sealing up the contents hermetically. If the article to be preserved is peaches, select such as you would for sweetmeats, and pair and cut them so they can be put in the bottle, and you must do this with the least possible delay, or they will be colored by the atmosphere. Some persons who want them to retain their natural whiteness, put them under water. When the bottle is full, cork it tight and wire down the cork with very little projection above the glass. When you have bottles enough to fill a kettle, such as may be convenient, put them and boil with the water all around up to the nozzle, for about fifteen or twenty minutes, or until the bottle appears to be full of steam—the atmosphere having been forced out through the cork. As soon as the bottles are cool enough to handle, dip the corks in sealing-wax so as to cover them quite tight. An additional precaution is used by some in putting tin foil over the wax.

Another plan is to cook the fruit slightly in a kettle, and then put in cans or bottles, and pour hot sirup of sugar in to fill up the interstices, and then cork and seal. The heat of the fruit and sirup answering to expel the air. But the less they are cooked, or sweetened, the more natural will be the taste, like fresh fruit, when opened. We have eaten peaches a year old that we could not tell from those sugared an hour before.

Tomatoes are very easily preserved, and retain their freshness better than almost any other fruit. The small kind are only used. Scald and peel them without breaking the flesh. Bottle for this purpose, if prepared in this manner, viz., a half bushel of fresh cow manure, and half the quantity of hen manure, if at hand, put into a barrel, which may be filled with water; stir it up, and after 24 hours soaking, pour the liquid freely around the bushes, and fill the barrel again with water for another application a week hence, and the process can be a number of times repeated with the same measure.

We think this fertilizer the best we have tried for all annuals, perennials and summer flowering shrubs. We like also to shower our rose bushes frequently with strong soap suds from the wash.

Most of our best roses now a days are Hybrids or other perpetuals, yet we know of many who have paid large prices to obtain choice varieties, and then by neglect, after spring blossoming, they prevent another rose from appearing to gladden them again during the season.

[American Agriculturist.

CUTTING TIMBER. If oak, hickory or chestnut

timber be felled in the eighth month, (August) in the second running of sap, and barked, quite a large tree will season perfectly, and even the twigs will remain sound for years; whereas, that cut in winter, and remaining until next fall, (as thick as one's wrist) will be completely sprout, and will be almost useless for any purpose.

The body of oak split into rails, will not last more than 10 or 12 years. Chestnut will last longer, but no comparison to that cut in the eighth month. Hickory cut in the eighth month is not subject to be worm eaten, and will last a long time for fencing.

When I commenced farming in 1802, it was the practice to cut timber for post-fencing in the winter. White-oak post black oak rails, cut at that time, I found would not last more than 10 or 12 years. In the year 1808, I commenced cutting fence timber in the eighth month. Many of the oak rails cut that year are yet sound, and as well as most of those formed of chestnut. If the bark is not taken off this month, however, it will peel off itself the second or third year, and leave the sap perfectly sound. The tops of the trees are more valuable for fuel, when cut in the winter or spring.

I advise young farmers to try the experiment for themselves, and if post-fence will not last twice as long, I forfeit all my experience as worthless. [N. Y. Herald.

BREEDING FROM BROKEN-DOWN AND DISEASED MARES.

This is not uncommon practice in some great cases, where there are so many horses of unsound constitutions, so ready to break down or take on disease from overworking or other errors in management. True, a horse of the soundest and strongest constitution will break down under treatment—such treatment as it pains us to witness not unfrequently—but the produce of an old diseased mare will break down under treatment more readily than that of sound and healthy parentage. For example, it is well ascertained that broken wind can be propagated, when either sire or dam is affected with that disease; and that, when inherited in either case, there is a very high probability that when any produce of such diseased animals is set to work, it will soon become thick in the wind, and become broken-winded at an early age. It is poor policy, therefore, to breed from an old broken-down or broken-winded mare. Better to shoot the old creature, and breed from a young and perfectly sound mother. The colts will be worth enough more to cover abundantly the difference in the cost. [Country Gentleman.

DYING WITH LIGHT. An English artisan proposes to employ the chemical agency of light in dying or staining textile fabrics: the cloth, whether wool, silk, flax or cotton, being steeped in a suitable solution, then dried in the light, those parts which are to form the pattern being protected by pieces of darkened paper or some other suitable material, fastened to a piece of glass. When the desired effect is produced, the time for which varies from two to twenty minutes, the fabric has to be removed, in order to undergo a fixing operation, whilst a fresh portion of it is exposed to light.

[American Agriculturist.

PRUNING ORCHARDS.

It is a very good rule, and the nearer it is followed the better, that no shoot should be allowed to remain longer than one year on a tree, that will require removal at any future time. By observing the form which a young tree should take, and rubbing or cutting off improper or unnecessary shoots in time, any severe pruning at a subsequent period, will be entirely avoided. Hence, the remark has much truth in it, that pruning saws and axes should never enter an orchard—which is strictly correct in all cases, provided the needless shoots have been lopped in time, when the work may be done with the pocket knife only. A very common error is to allow the growth of two many branches, the result of which is they become overcrowded, a part die, the leaves and new growth are small and imperfect, and as a necessary consequence, the fruit is half grown and stunted. The head should therefore be left open, the branches few, and so evenly distributed through space, that none shall be crowded, and all subjected to air and sunshine, and all continue thrifty and vigorous. A moderate share of care and attention to these particulars, might be made to give a very different report of our orchards, from that now presented by the great mass of apples sold in market. Larger prices, larger crops, and better satisfied purchasers, would be the result; and most strikingly so, provided good cultivation were given in connection with judicious pruning.

Now is the time that young orchards should be examined and treated in the way we have pointed out. [Albany Cultivator.

TAKE GOOD CARE OF THE ROSES.

Roses will repay a little attention at this season. They have just exhausted themselves by profuse bearing, and if the seed vessels are allowed to ripen on them they become well nigh prostrated for the season; this should not be permitted. To remedy this in a measure, a little care is necessary in first judiciously pruning off a part of the oldest wood, and next in digging about and stimulating the roots to recover their former vigorous tone. Liquid manure is excellent for this purpose, if prepared in this manner, viz., a half bushel of fresh cow manure, and half the quantity of hen manure, if at hand, put into a barrel, which may be filled with water; stir it up, and after 24 hours soaking, pour the liquid freely around the bushes, and fill the barrel again with water for another application a week hence, and the process can be a number of times repeated with the same measure.

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EFFECTS OF CLOTHING ON THE HUMAN SKIN.

The London Lancet presents some excellent ideas on the subject of clothing. Let a person in bed be covered with sufficient blankets to promote perspiration, and then let those blankets be covered with an oil or India-rubber cloth, or other impervious fabric; in the morning the blankets will be dry, but the skin surface of the India-rubber cloth will be quite wet. The blankets, by their dryness, show that the exhalations of the body pass through them, and would pass through them to the surrounding air, had they not been intercepted by the impervious outer covering. Thus it is inevitable that the habitual use of an impervious covering is injurious. Its effect must be to place the body in a constant vapor bath, in which the insensible or healthy perspiration is constantly becoming condensed into the form of humidity, and being prevented from passing off in its elastic and invisible form, the perspiration is then constantly checked, and skin eruptions must be the result. Nevertheless, it must be less injurious to check perspiration, in some degree, by a water-proof garment, than to get soaked with rain. There can be no doubt but water-proof fabrics may be made very light, and so formed as to be worn in wet weather, and yet allow some room for perspiration. But still they are not healthy, and should never be put on but in cases of extreme necessity.

Any person who has worn a water-proof outer garment for some time, knows by experience that it causes weakness and chills. No person should wear a garment but such as allows the vapor or perspiration which is continually exuding from the skin to pass off freely. For this reason a frequent change of entire clothing conduces to health. Clothing should be light and warm, and not too tight. A happy change in the fashions has taken place within a few years; it is the substitution of loose outer garments for the old-fashioned, tight, close and pinching overalls. Two new fashions are worn in America, especially along the eastern coast, where sudden changes are frequent, and where many cold rains fall during the winter season. Children should always have their outer garments for winter, made of woollen materials. Although India-rubber overcoats are excellent for walking in the street in wet weather, or when there is a thaw with snow upon the ground, they should never be worn at any other time, and should be taken off as soon as the wearer enters a house. They prevent perspiration in a great measure, and are only useful as a lesser evil than getting the feet wet from outside water.

COLORS, PAINTS, &c. I once heard a conversation between some manufacturers, in which one of them complained that sometimes, when making colors, or other articles obtained by mixing some liquids, the precipitate would remain suspended, and not settle for a long period, thereby creating great loss and inconvenience. "Why," said another one, "how do you operate, do you use your solutions hot or cold?" "I see then," where the trouble lies; with me this never happens. The reason of the trouble is, that cold water always contains a great quantity of air, the small bubbles of which catch the fine precipitated particles, and acting as buoys, keep them suspended; this inconvenience, "Experimental Chemists" have not noticed, perhaps on account of their operating on small quantities. The remedy is to boil the liquids. All solutions intended to form a precipitate, ought to be boiled thoroughly to drive off the air. If it is necessary to use them cold, boil them previously and suffer them to cool in closed vessels, to prevent the contact of air, you will then never experience the trouble you speak of, and all liquids capable of furnishing a precipitate, will do so immediately. [Germantown Telegraph.

The Columbia (Ohio) State Journal says that there will be more grass cut this season in that county, than at any former period. Thousands of bushels of new wheat have been offered by the farmers in that county at \$1 per bushel, but the millers decline making contracts at that price.

NEW USE FOR WHEATSTRAW.

We have seen it stated in some of our foreign scientific exchanges, that the straw of buckwheat has been used in Russia for a number of years, as a substitute for quercitron or yellow oak bark. This will tell against the American importers of this bark, if it be found in Europe that buckwheat straw answers as well in dyeing. We do not know how much quercitron is now exported, but the quantity cannot be small; still we think it is not so large as it was thirty years ago owing to the extended use of the bi-chromate of potash since that time, for dyeing yellows on cotton fabrics. Quercitron, or yellow oak bark, is an American dyewood, discovered by Dr. Bancroft, of London, while in America before the Revolution. It was, and is now employed in dyeing yellow on woolen, silk and cotton goods, also for dyeing green on a blue ground. The latter color is produced on cotton by dyeing the fabric a blue color in an indigo vat, then preparing the cotton for the bark decoction with pyroligneous acid, or a preparation of alum and the acetate of lead. The bark is scalded or boiled and the goods handled carefully in the clear liquor for half an hour.

To dye yellow with quercitron bark, it is only necessary to scald some of it in a clean vessel, and use the clear decoction, by placing it in a boiler, bringing it up to the boil, and using a small quantity of the sulpho-muriate of tin in the liquor. The goods receive two or three dips in the liquor—each dip requiring about 15 minutes handling—then an airing. Cotton and woolen goods are boiled in the bark liquor, but silk goods are not boiled, they are merely handled in scalding hot liquor. This bark makes a very beautiful color, but if buckwheat straw will answer as good a purpose, our farmers can use it for dyeing yellows and greens, in the same manner as bark, only it will be more convenient for them to use alum in place of sulpho-muriate of tin, as the mordant. It is a well known fact, that quercitron bark was exported from Philadelphia for many years to England, and used there for dyeing yellow, before the secret of its use was known at home.

[Scientific American.

DOMESTIC RECEIPTS.

SELECTED FROM VARIOUS SOURCES.

PICKLED PEACHES. Select ripe cling-stone peaches. To one gallon of good vinegar add four pounds of brown sugar; boil this for a few minutes, and take off any scum which may rise. Rub the peaches with a flannel cloth, to remove the down, and stick a clove in each; put them in glass or stone jars, and pour the liquor upon them boiling hot. When cold, cover the jars and let them stand in a cool place for a week or ten days, then pour off the liquor and boil it as before, after which return it, boiling, to the peaches, which should be carefully covered and stored away for future use. If your peaches are very hard, boil them in water till tender, before you pickle them, and they will be fit for use almost immediately. [National Cook Book.

PRESERVING TOMATOES FOR PICKS. There is no better pie or tart in winter than that made from properly preserved Tomatoes. Care should be taken to select good, sound fruit, when they should be put down in sugar by the usual process of stewing, and put away in stone jars with the customary care. They make not only an excellent pie, but a wholesome pie, if any material can do this. [Germantown Telegraph.

TO MAKE AN EXCELLENT SWEET-APPLE PUDDING. Take one pint of scalded milk, half a pint of Indian meal, a teaspoonful of salt, and six sweet apples cut into small pieces, and bake not less than three hours. The apples will afford an excellent, rich jelly.

A REMEDY. Dear Telegraph: Seeing you pride yourself somewhat upon your medical family recipe, by which I have benefited myself, I will send you one which I have thoroughly tried for colds, rheumatism, summer complaint in children, and I may say any inflammatory disease, also dyspepsia. The dose is six (not more) drops per brandy, three times a day or oftener. For threatened lockjaw, sudden or violent cold, one drop for a child one year old. Laugh, but try it. [Germantown Telegraph.

RECIPIES AND CUTS. Almost every one knows the value of Red Oil for bruises and cuts, yet few know how simple it is made. A phial with the blossoms of St. John's Wort, (Hypericum perforatum) and saturated with olive oil, will if placed open in the sun, make Red Oil in 48 hours. The plant is very abundant this season, and this is the time to gather them.

TO DESTROY CRICKETS. Sprinkle a little quicklime near to the cracks through which they enter the room. The lime may be laid down in the morning. In a few days they will most likely all be destroyed. But care must be taken that children do not meddle with the lime, as a very small portion of it getting into the eye would prove exceedingly hurtful. In case of such an accident, the best thing to do would be to wash the eye with vinegar and water.

DOOR MATS. Nearly every kind of mat has been tried in the public schools at Columbus, and the rope mats, (made of oakum,) are found the most durable. So says the Ohio Journal of Education.

CURRENT SHOWS. Boil one quart of juice and skin it well, then add three pounds of loaf sugar, and let it simmer (not boil) take it off, and when entirely cold, add half a pint of brandy and the juice of three lemons, and cork it tight for use. It will keep for years. Take two table-spoonfuls for a tumbler, with ice.

SOW YOUR WHEAT EARLY. In view of the experience of late years with the weevil and Hessian fly, our farmers should be admonished of the importance of getting in their winter wheat early. It is generally supposed that the weevil attacks, as well as other plagues, have ravaged of insects, and then for a time disappear. The surest protection against the wheat midge seems to be in a hardy variety of grain and an early ripening of the crop. For this purpose no variety of wheat has succeeded so well as the Mediterranean, both against the midge and fly—the latter on account of its strong stalk, by which it is kept from falling over when pierced by the little trooper. With early sowing and warm land the white blue stem may still maintain its popularity, but when it comes to a choice between dark wheat or none, the farmer should prefer the Mediterranean, even though it sells for sixpence less on a bushel.

THE NEW-MOWN HAY.

BY PARK BENJAMIN.

Talk not to me of southern bowers,
Of odors breathed from tropic flowers,
Or spice-trees after rain;
Out of those sweets that freely flow
When June's fond breeze stir the low
Grass, hanged along the plain.

This morning stood the verdant spears,
All wet with diamond dew—the tears
By Night serenely shed;
This evening, like an army slain,
They number the Pacific plain
With their fast fading dead.

And where they fell, and all around
Such perfumes in the air abound
Of sudden richness were unscaled,
When on the freshly-trodden field
They yielded up their lives.

In idle mood I love to pass
These ruins of the crowded grass,
Or listless to lie,
Inhaling the delicious scents
Crushed from these downcast virginal tents,
Beneath a sunset sky.

It is a pure delight, which they
Who dwell in cities, far away
From rural scenes so fair,
Can never know in lighted rooms,
Pervaded by exotic blooms—
This taste of natural air!

This air, so softened by the breath
Exhaled and wafted from the death
Of herbs that simply bloom,
And, scarcely noted, like the best
Dear friends, with whom this world is blest,
Await the common doom—

And leave behind such sweet regret
As in our hearts is living yet
Though heroes pass away—
Talk not to me of southern bowers,
Or odors breathed from tropic flowers,
But of the new-mown hay.

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A REMEDY. Dear Telegraph: Seeing you pride yourself somewhat upon your medical family recipe, by which I have benefited myself, I will send you one which I have thoroughly tried for colds, rheumatism, summer complaint in children, and I may say any inflammatory disease, also dyspepsia. The dose is six (not more) drops per brandy, three times a day or oftener. For threatened lockjaw, sudden or violent cold, one drop for a child one year old. Laugh, but try it. [Germantown Telegraph.

RECIPIES AND CUTS. Almost every one knows the value of Red Oil for bruises and cuts, yet few know how simple it is made. A phial with the blossoms of St. John's Wort, (Hypericum perforatum) and saturated with olive oil, will if placed open in the sun, make Red Oil in 48 hours. The plant is very abundant this season, and this is the time to gather them.

TO DESTROY CRICKETS. Sprinkle a little quicklime near to the cracks through which they enter the room. The lime may be laid down in the morning. In a few days they will most likely all be destroyed. But care must be taken that children do not meddle with the lime, as a very small portion of it getting into the eye would prove exceedingly hurtful. In case of such an accident, the best thing to do would be to wash the eye with vinegar and water.

DOOR MATS. Nearly every kind of mat has been tried in the public schools at Columbus, and the rope mats, (made of oakum,) are found the most durable. So says the Ohio Journal of Education.

CURRENT SHOWS. Boil one quart of juice and skin it well, then add three pounds of loaf sugar, and let it simmer (not boil) take it off, and when entirely cold, add half a pint of brandy and the juice of three lemons, and cork it tight for use. It will keep for years. Take two table-spoonfuls for a tumbler, with ice.

SOW YOUR WHEAT EARLY. In view of the experience of late years with the weevil and Hessian fly, our farmers should be admonished of the importance of getting in their winter wheat early. It is generally supposed that the weevil attacks, as well as other plagues, have ravaged of insects, and then for a time disappear. The surest protection against the wheat midge seems to be in a hardy variety of grain and an early ripening of the crop. For this purpose no variety of wheat has succeeded so well as the Mediterranean, both against the midge and fly—the latter on account of its strong stalk, by which it is kept from falling over when pierced by the little trooper. With early sowing and warm land the white blue stem may still maintain its popularity, but when it comes to a choice between dark wheat or none, the farmer should prefer the Mediterranean, even though it sells for sixpence less on a bushel.

THE NEW-MOWN HAY. Talk not to me of southern bowers,
Of odors breathed from tropic flowers,
Or spice-trees after rain;
Out of those sweets that freely flow
When June's fond breeze stir the low
Grass, hanged along the plain.

This morning stood the verdant spears,
All wet with diamond dew—the tears
By Night serenely shed;
This evening, like an army slain,
They number the Pacific plain
With their fast fading dead.

And where they fell, and all around
Such perfumes in the air abound
Of sudden richness were unscaled,
When on the freshly-trodden field
They yielded up their lives.

In idle mood I love to pass
These ruins of the crowded grass,
Or listless to lie,
Inhaling the delicious scents
Crushed from these downcast virginal tents,
Beneath a sunset sky.

It is a pure delight, which they
Who dwell in cities, far away
From rural scenes so fair,
Can never know in lighted rooms,
Pervaded by exotic blooms—
This taste of natural air!

This air, so softened by the breath
Exhaled and wafted from the death
Of herbs that simply bloom,
And, scarcely noted, like the best
Dear friends, with whom this world is blest,
Await the common doom—

PHRENOLOGY.

was the coldest day, the thermometer being as low as 31°. That is a comfortable state the atmosphere for midsummer, certainly.

to the community generally, and to that State in particular.

8 o'clock on the morning of the 7th inst., and adjourned *sine die*, without transacting any business.

the houses. As the Irishmen did not dare to occupy a house accursed, they were completely cleared of their tenants in the course of a week.

Mallory was so badly injured that she died in a short time. Mrs. Mallory and Mrs. Barnes were both badly injured. [Bangor Mercury, 10th.

Another member of the same family lay dead in his father's house at the same time. [Portland Advertiser.

several sleighs, and some shingles were also
 used. [Mercury, 10th.

